



# KANGADEER SPICED COOKIES

A Christmas classic with an Aussie twist!



EASY



15



30



20

## Ingredients

- 125 g Butter, chopped
- 1/3 cup brown sugar
- 1/3 cup golden syrup
- 1 egg
- 2 1/2 cups plain flour
- 1 tbsp ground ginger
- 2 tsp cinnamon
- 1/4 tsp ground cloves
- 1 tsp bicarbonate of soda

### FOR FROSTING (optional)

- 1 egg white
- 2 cups pure icing sugar, sifted

## Instructions

1. Download the [Kangadeer Cookie Template](#) and print out. Use the outline to cut out the kangadeer shape for your cookies.
2. Melt butter, sugar and golden syrup together in a saucepan, stirring until smooth. Cool slightly. 2. Whisk egg and butter mixture in a large bowl.
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4. Sift flour, spices and soda over the butter mixture and mix until combined into a smooth dough.
5. Flatten into a disc shape, cover with cling wrap and refrigerate for 30-40 minutes or until just firm.
6. Roll out dough on a floured baking paper surface to ½cm thickness.
7. Place the pre cut Kangadeer cookie cutter onto the rolled dough.
8. Using a knife, cut around the cookie cutter shape
9. Lift cutter and repeat until all dough is use.
10. Remove excess dough and place baking paper onto baking tray.
11. Bake at 180c for 8-10 minutes until cooked or lightly browned.
12. Cool for 5 mins before transferring onto a cooling tray to cool completely.
13. Decorate how you wish – We used gold icing and a red button for a red nose.

### Optional with icing

1. Beat egg white until foamy then gradually beat in icing sugar until piping consistency.
2. Spoon into a piping bag and use to decorate cooled gingerbread.

[Recipe video available here](#)